



Italiano,



English, 1



Français,



Deutsch,



Espanol,

Table of Contents

GB

Features, 2

Warnings

Technical data

Installation, 3

Positioning and connecting

Description of the device, 4

Overview

Control panel

Starting up and using, 5

Aging compartments

Manual temperature setting

Taking out the wooden shelves

Storing the bottles, 6

Storing

Maintenance and troubleshooting, 7

Maintenance and care

Troubleshooting

Notices

! Remember to keep this booklet so you can refer to it at any time. In case of sale, transfer or should you move, remember to keep it together with the device.

! Read the instructions carefully: there is important information about installation, use and safety.

! To prevent danger stemming from instability of the device, you must fasten it in place, following the assembly instructions strictly.

! Whenever moving or transporting the device, keep it in a vertical position.

! The beverage centre must not be used by children or invalids, without supervision by an adult or a tutor, in order to prevent the cellar from being used improperly.

! Children may use the beverage centre only if supervised by an adult, in order to prevent them from playing with the cellar.

! After installing the device, the power cable and socket must be easy to reach.

! Keep the ventilation openings on the casing of the device free.

! Do not use mechanical devices, or any means not suggested by the manufacturer, to speed up defrosting.

! Do not damage the coolant circuit.

! Contact the after sales service to replace the neon.

! The cable must not be bent or crushed.

! The cable must be checked on a routine basis and replaced only by authorised technicians.

! The power supply cable is of a Y type. Contact the after sales service to replace it.

! Do not use electrical equipment inside the food compartments, unless they are of a kind suggested by the manufacturer.

! The Manufacturer shall not be liable if any of the above rules are not complied with.

DATA SHEET	
Model	BUILT-IN 24 HOMME CELLAR
Temperatures	1 Zone
Dimensions	width cm 60 length cm 44,8 depth cm 55
Weight** Weight	30,5 Kg 35,5 kg
Power	120 W
Current	0,54 A
Lamp	1 x 6 W
Consumption	0,9 kWh / 24h
Voltage*	115 - 220 V
Frequency Hz*	50 - 60
<p>* These values may change in different countries. In order to find the specific features of your device, check the product features plate.</p> <p>** When the device is empty.</p>	

Positioning and connection

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Unpacking

- 1 Unpack the device immediately and make sure it has not been damaged during transport. Should it be damaged, do not connect, and get in touch with the Dealer.
- 2 Carefully remove the protections and the adhesives, open the door and make sure all the components are present.
- 3 Take out the power supply cable.

Positioning

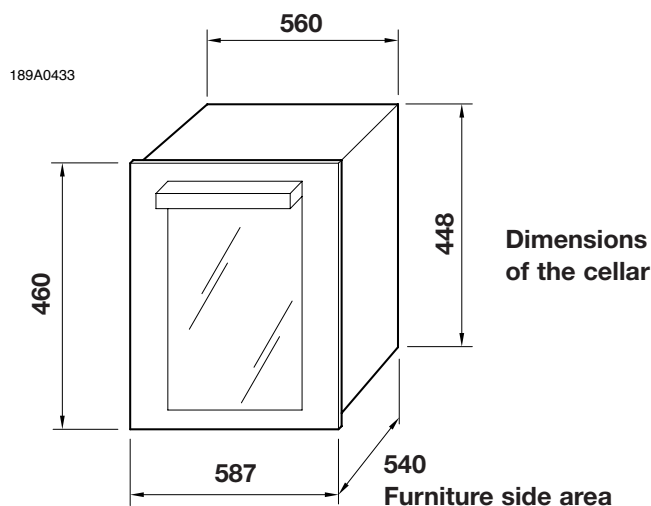
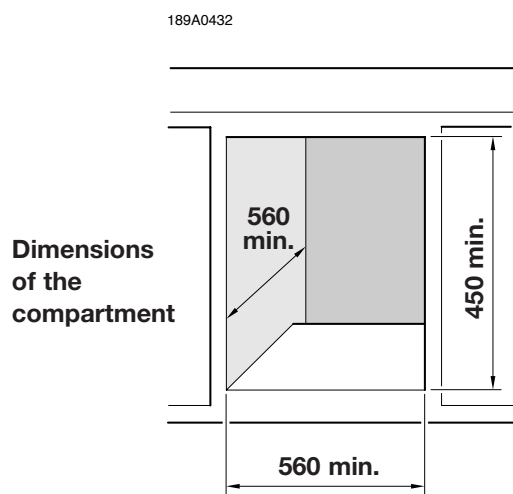
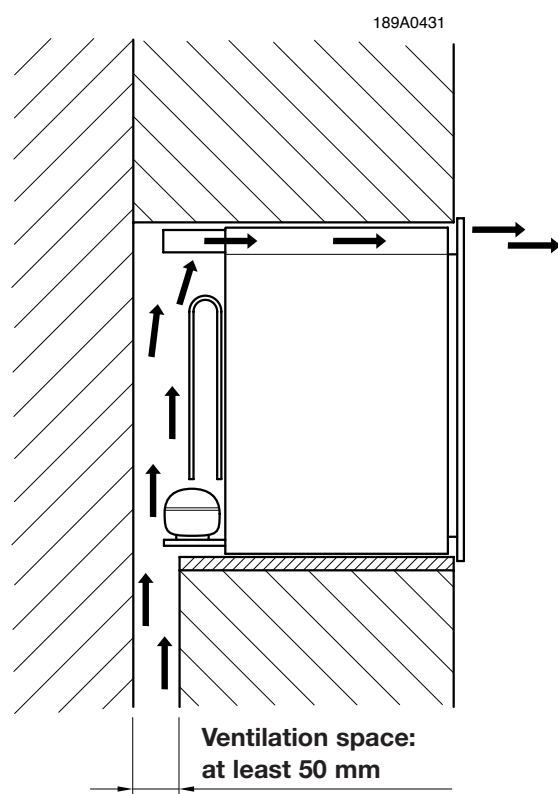
- 1 Position the device in a well ventilated area, not damp and free (avoid cabinets with closed walls).
- 2 Keep the device away from heat sources.
- 3 Make sure the minimum distances between the device and the walls of the room where it is placed are kept, in order to ensure perfect ventilation of the device.

See figure.

Wiring connection

After transport, stand the device vertically, and wait for at least 3 hours before connecting it to the wiring system. Before putting the plug into the power socket, make sure that:

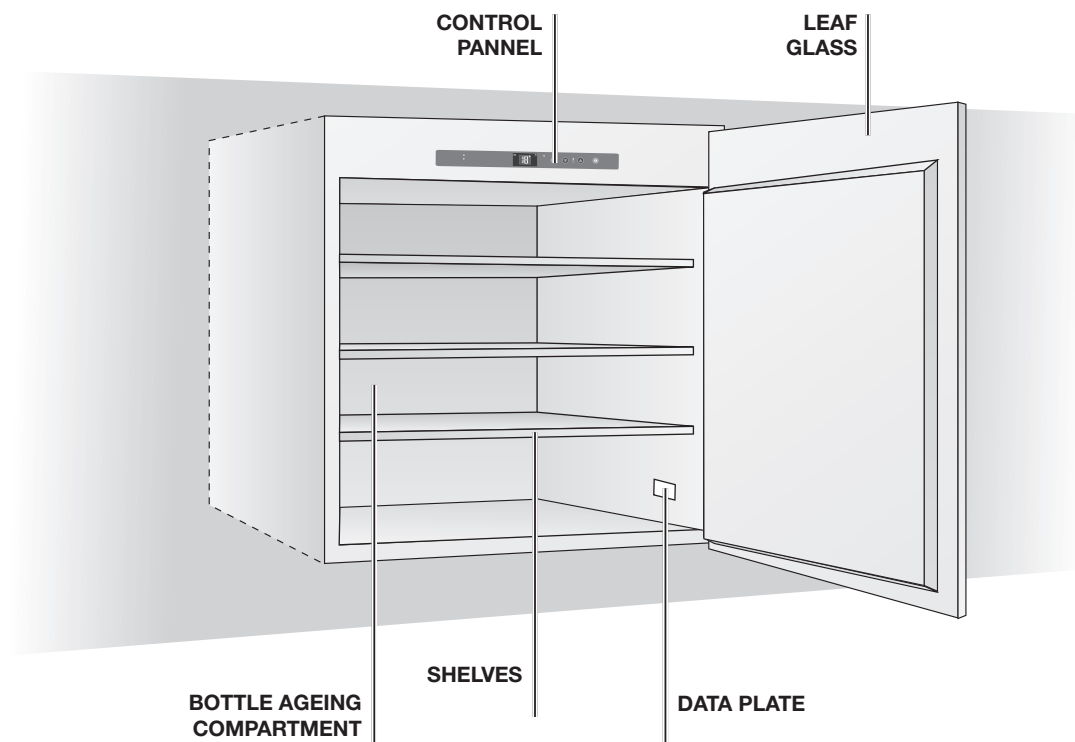
- the socket is earthed and according to legal regulations;
- the socket is able to hold up to the maximum power load of the machine, indicated on the Data Sheet table or on the feature plate to the bottom right (see Description of the device);
- the power supply voltage falls within the range indicated on the Data Sheet table or on the feature plate to the bottom right (see Description of the device);
- the power socket is compatible with the plug of the device. Otherwise, replace the socket or the plug; do not use extensions or multiple sockets.



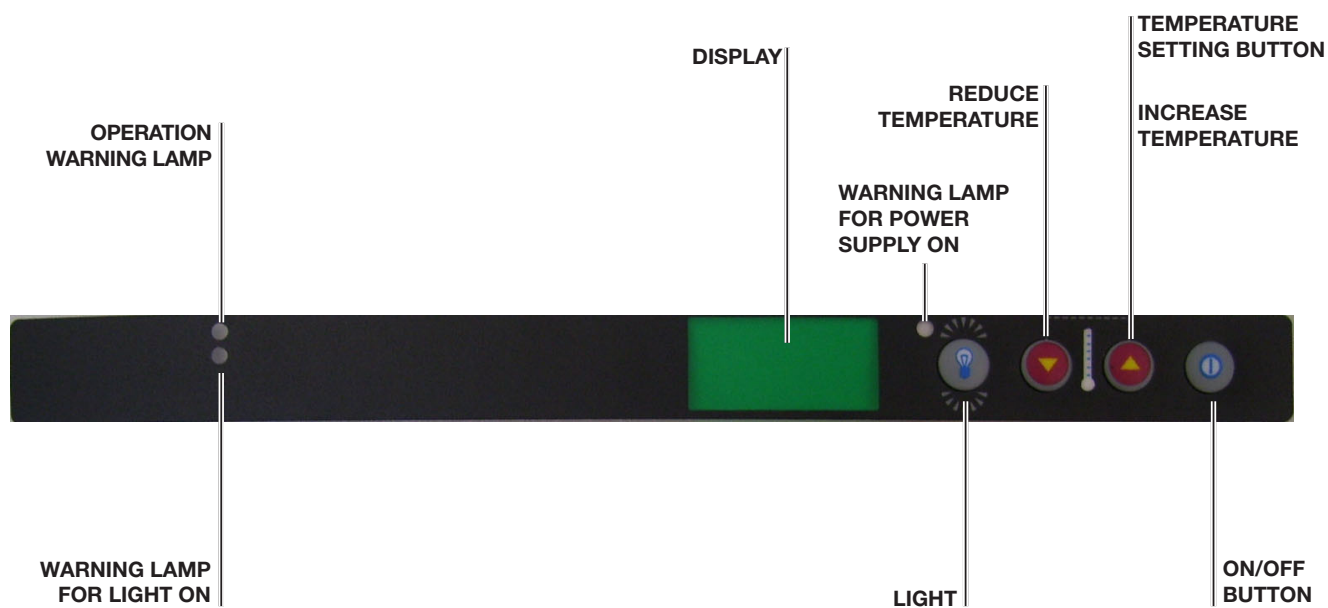
Product Description

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Interior Parts



Control Panel



Bottle ageing compartment

The ageing compartment's main function is that of guaranteeing that your wines are preserved in optimal conditions.

The wine cellar's temperature was factory pre-set at 15° C, a temperature that is considered optimal for most wines.

Wine has a complex nature and it derives from a long and slow process. In order to best express its attributes, very specific conditions are necessary.




All wines are preserved at the same temperature, but, depending on their different characteristics, wines are served and tasted at very different temperatures.

Therefore, just as for manufacturers' wine cellars, for your new appliance, the absolute temperature value is not important for preserving your wine. Rather, the constant temperature through time is important. Wine preservation is ideal at any temperature, as long as that temperature does not vary.

Manual temperature control

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Should you need to adjust the temperature inside the wine cellar, follow the instructions below:

1. When you plug in your wine cellar, the display shows the temperature that has been set
2. Press the  button (see *Control Panel*) for one second. The temperature will begin to blink.
3. Press the  or  buttons until you reach the desired temperature.
4. Wait 5 seconds for the temperature to stop blinking.
5. Wait until the wine cellar reaches its temperature before you place the wine bottles inside.

The inside light does not go on (or it goes off temporarily) when the inside temperature goes over 24° C. This allows you to reach the pre-set temperature more quickly.

Taking out the wooden shelves

WARNING:

The wooden shelves are not sliding. Do not take them out when loaded with bottles, to prevent the risk of the bottles breaking.

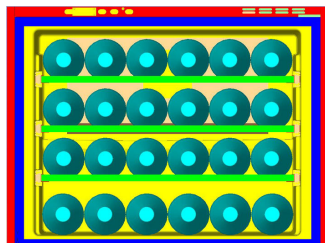
You can take the shelves out for cleaning only when they are not loaded with any bottles.

Stocking the wine bottles

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Standard 24-bottle stock

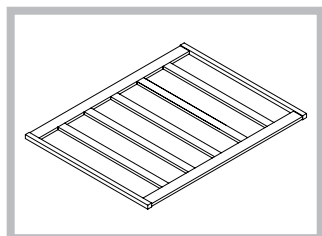
The 24-bottle stock (for standard, mixed, and renana bottles) is recommended for wines that need to be visible and easily removed.



STANDARD
24 Bottles
(100% lying down)
3 shelves

Position each bottle into the slots on the 3 wooden shelves. 6 bottles can be placed on the bottom of the wine cellar.

We suggest placing the longer bottles (Rhine wine type) at the cellar base. The base is suitable for hosting larger bottles.



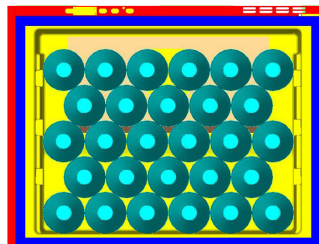
! The wooden shelf can safely hold up to 22 bottles.

Champagne bottle stock

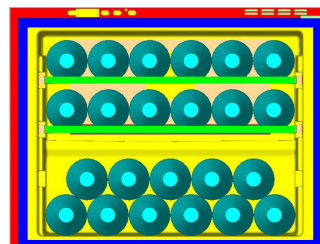
Champagne bottles are larger than standard bottles. They must be placed onto the base of the wine cellar, which can hold up to 5.

If you want to stock more than 5 Champagne bottles in your wine cellar, remove the 3th shelf and stock the bottles in two rows (placing the bottles in the second row between those on the bottom row). This will hold up to 9 bottles.

Some stocking configurations



PRESERVATION
28 Bottles
(100% lying down)
1 shelf



Maintenance and troubleshooting

Care and maintenance

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Disconnecting the wine cellar

During cleaning and maintenance, it is imperative that you unplug the wine cellar

Troubleshooting

If you notice that your wine cellar is not working properly, check with the following list before you call your Service Centre.

Problem	Possible causes/solutions
The compressor does not work	<ul style="list-style-type: none">• The plug is not plugged into the wall-outlet or not enough to make contact. Or, there could be a power failure in your home.• The wall-outlet is not in working order. Plug the wine cellar into another wall-outlet to check.
The compressor never stops	<ul style="list-style-type: none">• Contact the Service Centre Indel B

! Any work that is done to the wine cellar should be performed by your authorized local Service Centre Indel B.

! Short term faults, such as power failure, will not compromise the wines. It is only when working faults are left unsettled for a long time that the wine may suffer.